

# Chocolate Lava Cakes

## Ingredients

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6 oz Semi-Sweet Chocolate Chips  
4 oz Unsalted Butter (plus more for  
ramekins)  
3 Eggs  
1/4 c Sugar  
1/4 c Flour  
1 t Vanilla Extract  
1/2 t Instant Coffee  
0 ds Cocoa Powder

## Instructions

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1.Preheat oven to 400°F. Generously butter and dust 5 (4 oz) ramekins with cocoa powder; set aside.

2.In a medium microwave-safe bowl, melt chocolate and butter in 30-second increments. In a separate large bowl, whisk the eggs and sugar until pale and fluffy. Whisk in the melted chocolate along with the flour, vanilla, and instant coffee.

3.Divide batter into ramekins and place them on a baking sheet. Bake 12 minutes or until the edges begin to pull away from the ramekins but the center is still jiggly.

Remove from oven and serve immediately with ice cream.